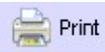


PickYourOwn.org

Where you can find a pick-your-own farm near you!

Click on the printer icon that looks like this:  Print (at the top left, to the right of "save a copy") to print!

See www.pickyourown.org/allaboutcanning.htm for many other canning directions and recipes

How to Make Homemade Chunky Applesauce

If you remember Mom's old-fashioned chunky applesauce, here's the quick and easy way to make chunky applesauce with NO special equipment.

With chunks of apples, natural sweetness, no added sugar or preservatives, this chunky applesauce will taste MUCH better than anything you've ever had from a store. By selecting the

right apples, it will be so naturally-sweet that you won't need to add any sugar at all.

Here's how to do it without, complete instructions in easy steps and completely illustrated.

If you decide to can the applesauce, the jars have a shelf life of 18 months to 2 years, and require no special attention. And of course, you can freeze the applesauce instead (it keeps indefinitely in a good freezer). And it will keep a few weeks in a cold fridge.



Directions for Making Chunky Applesauce

Ingredients

- Apples (see step 1)
- Cinnamon

Equipment

- Jar grabber (to pick up the hot jars)
- Jar funnel (\$2 at mall kitchen stores and local "big box" stores, but it's usually cheaper online from our affiliates)
- Vegetable / fruit peeler (\$1.99 at the grocery store)
- At least 1 large pot
- Large spoons and ladles
- Ball jars (Publix, Kroger, other grocery stores and some "big box" stores carry them - about \$8 per dozen quart jars including the lids and rings)
- If you want to can the applesauce rather than store it in the fridge or freezer: 1 very large pot or 1 Water Bath Canner (a huge pot with a lifting rack to sanitize the jars of applesauce after filling (about \$20 to \$35 at mall kitchen stores and local "big box" stores, but it's usually cheaper online from our affiliates) You CAN use a large pot instead, but the canners are deeper, and have a rack top make lifting the jars out easier. If you plan on canning every year, they're worth the investment.

Chunky Apple Sauce Recipe and Directions

Step 1 - Selecting the apples

The most important step! You need apples that are sweet - NOT something like Granny Smith's. Yeah, I know you like them (why do sweet women like sour apples???) and even if I did, they still wouldn't make good applesauce - you'd have to add a lot of sugar.

Instead, choose apples that are naturally sweet, like Red Delicious, Gala, Fuji, Rome and always use a mixture - never just one type. This year I used

- 30% Fuji,
- 30% Gala
- 20% red Delicious
- 10% Yellow Delicious, and
- 10% Winesap.



This meant it was so sweet I did not need to add any sugar at all. And the flavor is great! The Fuji's and Gala's give it an aromatic flavor!

Step 2 - How many apples and where to get them

You can pick your own, or buy them at the grocery store. Grocery store prices for apples typically range from \$1 to \$2 per lb. Of course, in larger quantities, they can be had for much less. They were available from late September at \$12 to \$24 per bushel (which is 42 pounds, so even at \$24 per bushel, that's only 57 cents per pound).

If you're only making a small amount, figure about 3 to 4 pounds of apples



per quart of applesauce you want to make.

Buying in bulk, you'll get about 12 to 14 quarts of applesauce per bushel of apples.

Step 3 -Wash and peel the apples!

I'm sure you can figure out how to wash the apples in plain cold water.

Using a vegetable peeler or a paring knife, peel the apples.

Step 4 -Wash and peel and chop the apples!

Chopping them is much faster if you use one of those apple corer/segmenters - you just push it down on an apple and it cuts it into segments.

Using a paring knife, be sure to remove any seeds, hard parts (usually the part around the seeds) and any mush or dark areas.



Step 5 - Cook the Apples

Pretty simple! Put about 1 inch of water (I used either filtered tap water or store brand apple juice) on the bottom of a huge, thick-bottomed pot. Put the lid on, and the heat on high. When it gets really going, turn it to medium high until the apples are soft through and through. As the apples cook, they'll release more water (apples are 99% water!).



You need only cook the apples until they become soft, but before they completely fall apart!

Step 6 - Season and keep the applesauce hot

Put the applesauce into a large pot. Add cinnamon to taste. You should not need to add any sugar.

The applesauce does not need any further cooking; just keep it hot until you get enough made to fill the jars you will put into the canner (Canners hold seven jars at once, whether they are quart or pint size).



Of course, if you are going to eat the applesauce fresh, freeze it, or just store it in the fridge (lasts a week or two) then you're done!

If you want to can the applesauce, continue:

Step 7 - Wash the jars and lids

The dishwasher is fine for the jars; especially if it has a "sanitize" cycle. Otherwise put the jars in boiling water for 10 minutes. I just put the lids in a small pot of almost boiling water for 5 minutes, and use the magnetic "lid lifter wand" (available from target, other big box stores, and often grocery stores; and available online - see this page) to pull them out.



Step 8 - Fill the jars

Fill them to within ¼-inch of the top, wipe any spilled applesauce of the top, seat the lid and tighten the ring around them. Put them in the canner and keep them cover with at least 1 inch of water and boiling. Boil them for at least 20 minutes (and no more than 30 min).

Step 9 - Done

Lift the jars out of the water and let them cool without touching or bumping them in a draft-free place (usually takes overnight) You can then remove the rings if you like, but if you leave them on, at least loosen them quite a bit, so they don't rust in place due to trapped moisture. Once the jars are cool, you can check that they are sealed verifying that the lid has been sucked down. Just press in the center, gently, with your finger. If it pops up and down (often making a popping sound), it is not sealed. If you put the jar in the refrigerator right away, you can still use it. Some people replace the lid and reprocess the jar, then that's a bit iffy. If you heat



the contents back up, re-jar them (with a new lid) and the full time in the canner, it's usually ok.



Other Equipment:

From left to right:

1. Jar lifting tongs
helpful to pick up hot jars
2. Lid lifter
- to remove lids from the pot of hot water
3. Lid
- disposable - you may only use them once
4. Ring
- holds the lids on the jar until after the jars cool - then you don't need them
5. Canning jar funnel
- to fill the jars



Home Canning Kits

Features:

Features:

- * All the tools you need for hot waterbath canning - in one comprehensive set!
- * Complete with 21 1/2 qt. enameled waterbath canner and "Ball Blue Book" of canning.
- * Also includes canning rack, funnel, jar lifter, jar wrench, bubble freer, tongs and lid lifter.
- * A Kitchen Krafts exclusive collection.



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Average Customer Review:



Usually ships in 1-2 business days

- * All the tools you need for hot waterbath canning - in one comprehensive set!
- * Complete with 21 1/2 qt. enameled waterbath canner and "Ball Blue Book" of canning.
- * Also includes canning rack, funnel, jar lifter, jar wrench, bubble freer, tongs and lid lifter.
- * A Kitchen Krafts exclusive collection.

This is the same type of standard canner that my grandmother used to make everything from applesauce to jams and jellies to tomato and spaghetti sauce!. This complete kit includes everything you need: the canner, jar rack, jar grabber tongs, lid lifting wand, a plastic funnel, labels, bubble freer, and the bible of canning, the Ball Blue Book. You'll never need anything else except more jars and lids!

VillaWare V200 Food Strainer

With this Food and Vegetable Strainer, you'll be able to prepare more healthy foods, make natural sauces, soups and jams - even your own baby food! The tedious job of peeling and coring is eliminated as the strainer continuously separates the seeds and skins from the juices and pulp with just a turn of the handle. The highly polished body contains no paint or coatings that

can chip or peel off, is easy to clean, and stands 19-in. high with the attached hopper. **Click at left for more information, images accessories or to order.**

Features:

- Stainless-steel construction
- Manual crank system
- Replaces peeling and coring
- Assembly required
- Wash all parts in hot, soapy water
- Optional additional screens for berries, pumpkin, salsa, tomato/applesauce

Deluxe Food Strainer & Sauce Maker

D220-DLXRetail: \$89.95Our price: \$74.99

Availability: Usually ships the next business day.

[Click here for more information, other strainers and supplies or to order!](#)



With the Deluxe Food Strainer/Sauce Maker, you can make creamy apple sauce and smooth tomato sauce without having to peel and core! This multi-use strainer forces food through a stainless steel screen, automatically separating the juice and pulp from the seeds, skins, and stems. Perfect for purees, creamed soups, baby foods, pie filling, juices, jams, and more. Save time, effort, and money by preparing your own tasty sauces to be used immediately or boiled for future use. Do bushels with ease and in a fraction of the time. Includes the tomato/apple screen with easy twist on design and instruction/recipe booklet.

The Deluxe model comes with the standard Tomato/Apple Screen; as well as the Berry Screen, Pumpkin Screen, and Grape Spiral. Note

<http://www.PickYourOwn.org/applesaucechunky.htm>



Lids, Rings, Jars, mixes, pectin, etc.

Need lids, rings and replacement jars? Or pectin to make jam, spaghetti sauce or salsa mix or pickle mixes? Get them all here, and usually at lower prices than your local store!



[Get them all here at the best prices on the internet!](#)